

# APPETISERS

Soup of the Day £8.50  
Sourdough Bread

Vegan Meze £9

Hummus, Guacamole, Giovanna Olives, Pitta Bread

Butterfly Prawns in Crispy Breadcrumbs £9  
Sweet Chilli Dip

Chicken Pate £9  
Sourdough Toast

Warm Artichoke, Cheese & Spinach Dip £9  
Tortilla Chips

Crayfish & Avocado Salad £9.50  
Seafood Sauce on Chunky Guacamole

King Prawns £10.50  
Garlic Butter

Smoked Salmon £10.50  
Dill Crème Fraiche, Capers, Brown Bread

# CHARGRILL CLASSICS

Baked Field Mushroom £19  
Grilled Vegetables, Goats' Cheese, Fries

Sausage & Mash £19  
Green Beans, Peppercorn Sauce

Salmon Fishcake £20  
Tartar Sauce, Fries, Mixed Salad

Beef Bourguignon £21  
Mashed Potato, Green Beans

Shetland Isles Salmon £23  
Dill Crème Fraiche, Baby Potatoes, Green Beans

Lamb Cutlets £29  
Mint Sauce, Redcurrant Jelly, Baby Potatoes, Green Beans

King Prawns £29  
Garlic Butter, Fries, Mixed Salad

# ROTISSERIE CHICKEN

£23

ROTISSERIE CHICKEN

Half a Rotisserie Chicken, Comeback Sauce,  
Fries, Mixed Salad

# ARCHDUKE

BREADBOARD £4.50 GIOVANNA OLIVES £4.50 SMOKED ALMONDS £4.50

# SIGNATURE STEAKS

All our steaks are aged for up to 28 days.

Steak Frites £23

Pave Rump Steak, Béarnaise Sauce, Fries

Flat Iron (8oz) £28

Peppercorn Sauce, Fries

Ribeye (10oz) £36

Peppercorn Sauce, Fries, Sautéed Mushrooms

Fillet (6oz) £39

Béarnaise Sauce, Fries, Mixed Salad

To Share

Côte de Boeuf (22oz) £59

Peppercorn Sauce, Fries, Sautéed Mushrooms

# BURGERS

single £19, double £23

BACON & CHEESEBURGER

Cheddar Cheese, Bacon, Fries

GUACAMOLE & SMOKED BACON

Guacamole, Smoked Streaky Bacon, Fries

BURGER STACK

£25

Double Burger, Bacon, Cheddar Cheese,  
Guacamole, Field Mushroom, Fries

VEGAN CHEESEBURGER

£19

Vegan Garden Burger, Vegan Cheese, Veganaise, Fries

# PRIX FIXE

2 courses £26 / 3 courses £30

## STARTERS

Butterfly Prawns in Crispy Breadcrumbs  
Sweet Chilli Dip

Chicken Pate  
Sourdough Toast

Vegan Meze  
Hummus, Guacamole, Giovanna Olives, Pitta Bread

Soup of the Day  
Sourdough Bread

## MAINS

Steak Frites  
Béarnaise Sauce

Baked Field Mushroom  
Grilled Vegetables, Goats' Cheese, Fries

Sausage & Mash  
Green Beans, Peppercorn Sauce

Vegan Cheeseburger  
Vegan Garden Burger, Vegan Cheese,  
Veganaise, Fries

Kale & Quinoa Salad  
Quinoa, Kale, Tomato,  
Pomegranate, Avocado

## DESSERTS

Warm Apple & Cinnamon Pie  
Custard

Ice Cream Sundae  
Chocolate & Vanilla Ice Cream, Chocolate Sauce,  
Whipped Cream

Blood Orange Sorbet  
Cornish Brie & Grapes

# SIDES

£5

Fries

Green Beans

Mashed Potato

Baby Potatoes

Sautéed Mushrooms  
Chestnut & Portobello Mushrooms,  
Red Wine, Chicken Jus & Herbs

Mixed Salad  
Mixed Leaves, Cucumber  
Tomato, Vinaigrette Dressing

# SALADS

Kale & Quinoa Salad £9/16  
Quinoa, Kale, Tomato, Pomegranate, Avocado

Archduke Special Salad £10/18  
Goats' cheese, Bacon, Avocado, Mixed Leaves,  
Radish, Fennel, Peas, Parsley, Champagne Vinaigrette

Chicken Caesar Salad £10/18  
Chargrilled Chicken Breast, Cos lettuce, Croutons,  
Parmesan Cheese, Caesar Dressing

The above prices include VAT. We will add an optional 12.5% service charge which is paid directly to our staff.  
Allergens - before ordering, please speak to our staff about your food allergen and intolerance requirements.

thearchduke1979 

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# RED

175 ML GLASS / 375ML CARAFE / BTL

## OLD WORLD

- Tempranillo, 'Arbol de Vida', Parra Jiminez, Spain (Organic)  
£8.25 / £17 / £33
- Flor de Penalva Reserva, Dao, Portugal  
£9 / £18.50 / £36
- Primitivo, Secondo Piano, 'Puglia', Italy  
£9.75 / £20 / £39
- Rioja Crianza, Bodegas Azabache, Spain  
£10 / £20.50 / £40
- Pinot Noir 'Cuvee 1620', Famille Lorgeril, France  
£10.25 / £21 / £41
- Merlot, Château le Breton, Bordeaux Superieur, France  
£10.75 / £22 / £43
- Côtes du Rhône, Domaine Amandine,  
Rhône Valley, France (Organic)  
£49
- Rioja Reserva, Bodegas Taron, Rioja Alta, Spain  
£56

# WHITE

175 ML GLASS / 375ML CARAFE/ BTL

- Pinot Grigio/Catarratto, IL Barco, Italy  
£7.75 / £16 / £31
- Chenin Blanc, Boatmans, South Africa  
£8 / £16.50 / £32
- Chardonnay, Paraiso Sur, Chile (Organic)  
£8.50 / £17.50 / £34
- Sauvignon Blanc, The Impressionist, Stellenbosch, South Africa  
£9 / £18.50 / £36
- Vinho Verde, 'Loureiro', AB Valley Vineyards, Portugal  
£9.25 / £19 / £37
- Picpoul de Pinet, Rocs Blancs, Languedoc, France  
£10 / £20.50 / £40
- Sauvignon Blanc, Wairau River Estate, Marlborough, NZ  
£11 / £22.50 / £44
- Albarino, Condes de Albarei, 'Rias Baixas', Galicia, Spain  
£47
- Sancerre 'La Garenne', Domaine Godon-Reverdy,  
Loire Valley, France  
£59
- Chablis, Domaine Alain Gautheron, Burgundy, France  
£66

# ARCHDUKE WINE LIST

## HOUSE WINES

375ml Carafe £12

Introducing our easy drinking house wines  
Crisp White, Soft & Fruity Rose or Smooth Red

## SOMMELIER SELECTS

**Cava Brut Tradicional £45**  
**'Pupitre' Castell D'Or, Spain**  
An authentic Cava. Pupitre captures the magical essence of Barcelona. A classic, refreshing and dry sparkling wine with a fine mousse.

**Vinho Verde 'Loureiro' £37**  
**AB Valley Vineyards, Portugal**  
An aromatic and zesty fresh white displaying notes of honeysuckle, orange blossom, green apple and slight spritzzy tingle on the tongue to finish.

**Pale Rose, La Belle £39**  
**Eternelle, South of France**  
An excellent 'Provence style' rose with a light pale colour and juicy red fruit characteristics. Creamy, fresh and easy drinking

**Regarde d'Artiste £36**  
**Rouge Clair, Languedoc, France**  
A blend of Grenache noir, Cinsault and Merlot. This light red is soft and juicy, with flavours of cherry & raspberry, a touch of spice, and a delicate smooth finish. Served chilled.

**Margaux, Chateau £78**  
**De La Coste, Bordeaux, France**  
Margaux wines are considered by many to be very elegant and aromatic, with silky smooth tannins. This classic Claret has great finesse and character.

**Brunello di Montalcino, £95**  
**Donatella Colombini, Tuscany, Italy**  
The 'Brunello' clone of Sangiovese, which grows in the hills of Montalcino, near Siena, produces Tuscany's most intense and famed red wine.

## NEW WORLD

- Merlot, Whale Point, Western Cape, South Africa  
£7.50 / £15.50 / £30
- Malbec, Highest Point, 'Mendoza', Argentina  
£9.50 / £19.50 / £38
- Malbec, Altosur, 'Mendoza', Argentina  
£11.25 / £23 / £45
- Pinot Noir, Long Barn, 'California', USA  
£46
- Reserve Malbec, Finca Sopenia, Argentina  
£53

# ROSÉ

175 ML GLASS / 375ML CARAFE/ BTL

- Pinot Grigio Rosé, San Antini, Italy  
£7.75 / £16 / £31
- Pale Rose, La Belle Eternelle, South of France  
£9.75 / £20 / £39
- Whispering Angel, Provence Rosé, France  
£60

## SPARKLING & CHAMPAGNE

125 ML GLASS / BTL

### SPARKLING

**Prosecco Brut Azzillo Extra Dry, Italy**  
£8.75 / £38

**Thomson & Scott, 'Noughty',  
Sparkling Chardonnay, Spain (0% Alcohol, Organic)**  
£8.75 / £38

**Prosecco Rosé Barocco, Italy**  
£9 / £39

**Cremant de Bourgogne Brut Classic, Burgundy, France**  
£11.25 / £56

**Nyetimber Classic Cuvee, Multi Vintage, England,**  
£70

### CHAMPAGNE

**Laurent Perrier, 'La Cuvée' Brut NV**  
£18 / £85

Prices include VAT. We will add an optional 12.5% service charge which is paid directly to our staff.  
Wines by the (175ml) glass are 11-15% ABv, spirits (25ml) 37.5 - 40% Abv.  
Champagne and Prosecco are served in 125ml glasses.  
All our pouring wines are available in 125ml measures

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